



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

X6000

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Boontown Kitchen + Creamery		Telephone Number 502 484 1900	Date of Inspection (mm/dd/yr) 12/18/2019	PERMIT # 19-369
Establishment Address (number and street, city, state, zip code) 114 E. Main St New Albany, IN 47150		Purpose: 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up YES	Release Date TODAY
Owner Boontown, Inc			Summary of Violations: C 5 NC 9 R 13	
Owner's Address		Menu Type (See back of page) 1 2 3 X 4 5		
Person in Charge Michelle Collins				
Responsible Person's E-mail boontownnewalbany@gmail.com				
Certified Food Manager Must obtain before 1/10/2020				

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
118	C	R	FCHD spoke with staff to confirm that CFM training had <u>not</u> occurred	12/23/2019
191	C	R	Observed unlabeled/undated salsa (?)	Discard
193	C	R	Observed chicken salad (12/9), green beans (12/8), sauces in walk-in (12/6)	Discard
204	C	R	Observed foul odor and puddle of wastewater in basement	Before service
343	C	R	Observed both handinks to be off or improperly plumbed	Before service
177	C		Observed chicken butterwilk and raw chicken stored over RTE chicken salad	Corrected
245	NC	R	Observed sanitizer rags allowed to dry at warewash	Retrain staff
304	NC	R	Observed plastic bins not stacked in warewash	Retrain staff
310	NC	R	Observed dusty vent in prep and over private dining	Today
324	NC	R	Observed floor drains open or uncapped in warewash	Today
342	NC	R	Measured handink in prep at $\approx 50^{\circ}\text{F}$	12/23/2019
399	NC	R	Observed exposed wood at server area (smooth, nonabsorbent, ^{sanitary} cleaned)	12/23/2019
411	NC	R	Observed lights out in kitchen and prep	12/23/2019
423	NC	R	Observed employee sweatshirt stored on hanging lines in kitchen	Corrected
430	NC	R	Observed drip leak in basement (possibly from walk-in?)	12/23/2019
			Observed molding ceiling tile around bar HVAC	12/23/2019
			see page 2	

Received by (name and title printed): Michelle Collins OWNER		Inspected by (name and title printed): A.J. Ingram (EHS)	
Received by (signature): <i>[Signature]</i>		Inspected by (signature): <i>[Signature]</i>	
cc:	cc:	cc:	

MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

NARRATIVE REPORT

[illegible]

Floyd County Health Department Inspection Notes

Code	Code	Comments
		PIC:
		CFM:
1 148	C	training
3 142	C	chix salad (12/4) green beans (12/8) / sauce (x2)
4 204	C	odor / sewage 12/6
5 343	C	server hand sink hot off / water off
6 343		feels better for prep work
8 310		dusty over sink-use in prep
10 342		hand sink hot @ prep
11 399		exposed wood
12 411		lights out
13 477	C	can over RTE chicken + butter lettuce w/ chix salad
13 422		smutshirt
9 324		drains
7 304		rust stain
6 245		ceps
14 430		basement leak
14 430		ceiling tile
12 491	C	violated / undented











